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In 344
Housekeepers' Chat

Wednesday, Oct. 31, 1928

NOT FOR PUBLICATION

Subject: "Blue Ribbon Bread." Approved by Bureau of Home Economics, U. S. D. A.

Bulletin available: Home Baking.

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Yesterday I read a paragraph from E. W. Howe, "the Sage of Potato Hill," in which he says: "All men want home-made bread, but few wives will go to the trouble of baking it."

I read this to Uncle Ebenezer. "Is it true," I asked, "that all men want home-made bread?"

"We-ell," said Uncle Ebenezer, adjusting his spectacles, "yes, I think it is true, about the men of my generation, and Ed Howe's generation. You must remember, Aunt Sammy, that we formed our liking for home-made bread years ago, before there was such a product as good baker's bread. In my family, baking day came twice a week, and what a quantity of bread we did consume! Besides bread, there were fragrant hot rolls, and spicy cinnamon buns, and -- "

At this point I changed the subject. When Uncle Ebenezer gets to reminiscing, about "the good old days", there's no telling when he'll see a stop sign.

I could give you directions, this morning, for making bread. I know you are interested, because good bread for her family, whether she bakes it or buys it, is one of the important concerns of every homemaker. But since the directions for making bread are so long, I'm going to ask you to send for the bulletin called "Home Baking."

In this free bulletin there are directions for making typical yeast breads, quick breads, cakes, and almost every other product baked at home. I have a copy of the bulletin here at hand. An index to the recipes includes angel food, biscuits, cookies, cottage pudding, doughnuts, fritters, gingerbread, graham bread, griddle cakes, meat-pie crust, muffins, Parker House rolls, plain pie crust, pop-overs, quick loaf breads, rye and wheat bread, shortcake, sponge cake, sunshine cake, waffles, and yeast bread. There is also a recipe for liquid yeast. So if you are interested in any of the things I have mentioned, send for the bulletin, called "Home Baking." It will be a valuable addition to your culinary library.

I think I'll give you the menu next, and then answer questions. There's a new recipe on the menu today -- at least it was new to me. Let's write

the menu first, and then the recipe. The menu: Baked Sausage and Eggplant; String Beans; Baked Sweet Potatoes; Pepper Relish, or other Sour Pickle; and Fruit Cup.

Now turn to the Recipe part of your Radio Records, and write the recipe for Baked Sausage and Eggplant. Only three ingredients:

1 large eggplant
1 pound sausage meat, and
3/4 teaspoon salt

Three ingredients: (Repeat)

Wash and pare the eggplant. Cut it into cubes. Form the sausage into flat cakes. Brown on both sides, in a heavy skillet. Remove the sausage, pour off the excess fat, add the eggplant and salt, and let the eggplant cook in the fat, for about 10 minutes. Then put the eggplant in a shallow baking dish, place the sausage cakes over it, cover, and cook in a medium oven for about 30 minutes, or until the eggplant is tender. Serve from the dish in which cooked. It's mighty good.

The rest of the menu is very easy. There's a recipe for Pepper Relish, or Pepper Pickle, in the Radio Cookbook. You know what a Fruit Cup is -- any tasty combination of fresh, canned, or stewed fruits.

The menu, once more: Baked Sausage and Eggplant; String Beans; Baked Sweet Potatoes; Pepper Relish, or other Sour Pickle; and Fruit Cup.

Now, where are we? While I was assorting the questions and answers this morning, a hurdy-gurdy man suddenly appeared from nowhere-at-all, and played a lot of rollicking songs beneath my window. He distracted my attention so that I'm not sure my answers are all straight. If I tell you to whitewash your lemon pies, or to plaster lemon pies on your storage cellar, don't blame me. Blame the hurdy-gurdy man, who plays tunes which make people forget this work-a-day world.

The first question is from a man who heard the talk on "Storing Fruits and Vegetables in the Home." He wants to know how to keep a storage cellar from getting musty, especially in the summer time.

I called W. R. B., to get the answer. He says that the liberal use of whitewash will help, but plenty of ventilation, and a free circulation of air, is the best way to keep the cellar from getting musty. Be sure to remove decayed fruits or vegetables from the cellar immediately, and keep the floor swept clean. All papers, or pasteboard cartons, should be removed from the cellar and burned, as soon as they are no longer needed. In fact, it is not a good plan to store anything in pasteboard cartons, because they have a special tendency to become musty.

The second question is a request for Lemon Meringue Pie -- the recipe, I mean. You'll find it on page 65 of the Radio Cookbook -- the popular green cookbook. More and more housewives are learning to swear, by this book. Oh-my-goodness! That wasn't what I meant to say, at all. The truth is that the Radio

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Cookbook has done a lot to reduce the amount of swearing in the United States, because all the 300 recipes are so reliable.

Next question: "Please tell me how street shoes should be dried."

To dry a pair of leather shoes, first, wash off all the mud and grit, with lukewarm water. Then oil them, with castor oil. Moisten a piece of cheesecloth, with castor oil, rub it into the leather lightly and evenly, and the shoes will take on a good shine when they're dry. Don't use too much oil, or the shoes will not polish easily. Then stuff the toes with crumpled paper, to keep the shape, and speed up the drying. Set the shoes in a place that is not too warm, and let them dry slowly. Never put them close to a hot stove or radiator, and do not wear them, until they are thoroughly dry. It is a good idea to polish street shoes once or twice, as soon as they are dry.

Next: "Is there any home method of testing a piece of material, said to be all wool, to prove whether it is all wool, or part cotton?"

Boil a sample of the material for 15 minutes, in a solution of one tablespoon of lye to a pint of water. The wool dissolves; the cotton, if there is any, remains.

The last question is for three recipes: Cranberry Jelly, Cranberry Conserve, and Candied Cranberries. Again, I refer you to the Radio Cookbook, for two of these recipes, the jelly and the candied cranberries. The Cranberry Conserve recipe is not in the book; however, it's a little short one. I'll give it to you now, so you can get some Cranberry Conserve made before the Thanksgiving holidays. Five ingredients, for Cranberry Conserve:

1 quart cranberries	1/2 cup raisins, and
2 cups sugar	1 cup water
1 orange, and a little of the peel cut rather fine.	

Check the ingredients, while I repeat them: (Repeat)

Chop coarsely together, the cranberries, raisins, orange, and orange peel. Add the sugar and water. Cook for 1/2 hour, stirring often. Place in hot, sterilized jelly glasses, and seal.

Subject of tomorrow's talk: "Removing Common Stains."

~~1/2 cup raisins, and~~

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TOPICS TO BE USED IN THE NOVEMBER, 1928
HOUSEKEEPERS' CHATS.

- Nov. 1 -- Removing Common Stains.
- Nov. 2 - Suppers for Children.
- Nov. 5 - Food Value of Fish.
- Nov. 6 - Modern Kitchen Equipment.
- Nov. 7 - A Foundation Pattern for Winter Dresses.
- Nov. 8 - The Sunny South Window.
- Nov. 9 - A Behavior Problem.
- Nov. 12 - When Jelly Makers Get Together.
- Nov. 13 - Care of Food in the Home.
- Nov. 14 - Getting the Flower Garden Ready for Spring.
- Nov. 15 - When Soup is the Main Course.
- Nov. 16 - Three Squares for the School Boy.
- Nov. 19 - Honey and Its Uses.
- Nov. 20 - Selection of Furs.
- Nov. 21 - Hints on Fitting Dresses.
- Nov. 22 - Care of the Furnace.
- Nov. 23 - Sunshine and Codliver Oil.
- Nov. 26 - Thanksgiving Menus--Take Your Choice.
- Nov. 27 - Carving the Thanksgiving Turkey.
- Nov. 28 - The Holiday Table.
- Nov. 29 - Thanksgiving Day.
- Nov. 30 - Making the Turkey Into Hash.

